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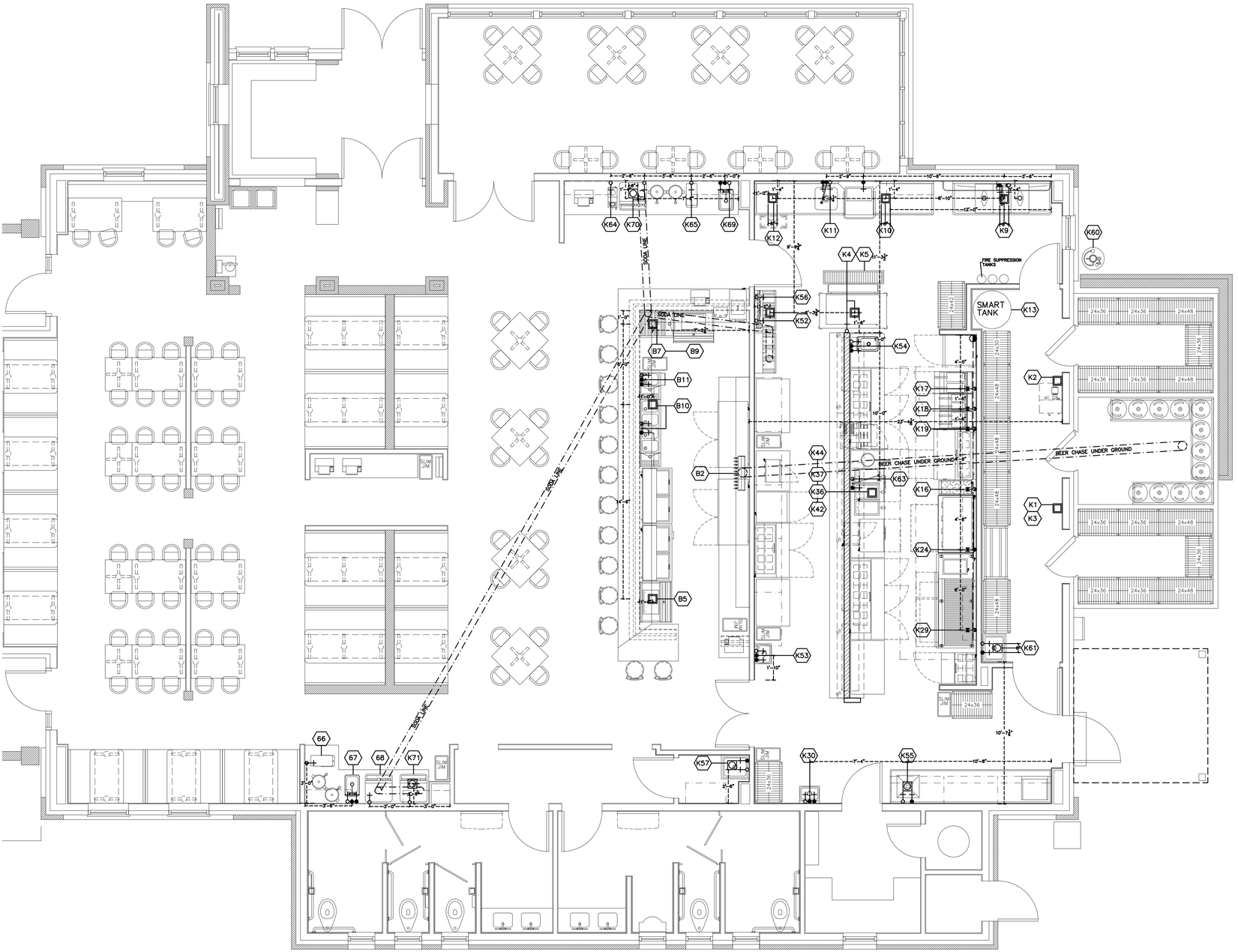
REVISIONS	BY



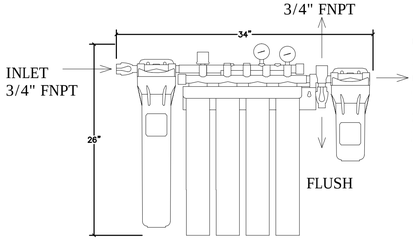
Plumbing Notes

1. The plumbing work covered by the food service related drawings shall be included in the contract of the General Contractor.
2. The plumbing requirements shown are for the food service equipment, related fixtures, and are for the Mechanical Engineer's information; refer to engineering drawings for specifics of food service requirements and balance of work.
3. Floor sinks shall be 12" x 12" x 6" deep minimum x 2" diameter minimum outlet. A.R.E. cast iron indirect waste receptors with removable half grate or full grate covers as noted, and dome bottom strainers. All floor sinks shall be set flush with finished floor or to applicable code.
4. All rough-in dimensions shall be taken from the Kitchen Equipment Contractor's drawings. Outlet shall stub out of wall, floor or ceiling as noted at said height.
5. All water lines shall be wrapped with insulative material by the plumbing Contractor, except filtered water.
6. Plumbing Contractor shall provide all rough-in services, and make all final connections to the food service equipment, regardless of supplier, along with all shut off valves, screens, traps, strainers, unions, vacuum breakers, check valves, regulators, fittings, trim, etc. as required and not specifically furnished by Hotel & Restaurant Supply.
7. Plumbing Contractor shall provide and locate grease interceptors as per plan and local codes, and run all applicable waste lines through such interceptors as directed by the Mechanical Engineers.
8. Plumbing Contractor shall provide rigid metal sleeves through bearing walls for all water, gas, waste lines, etc.
9. Plumbing Contractor shall provide and install a shut off valve at all water and individual gas lines to equipment and install a main gas shut off valve at supply manifold.
10. Plumbing Contractor is responsible for disconnecting all plumbing services from existing equipment, and reconnecting said equipment once it has been relocated by Hotel & Restaurant Supply.

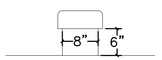
LEGEND

- COLD WATER
- HOT WATER
- DRAIN (VENT THRU ROOF)
- FLOOR DRAIN
- FLOOR SINK
- FLOOR TROUGH DRAIN
- MAIN GAS LINE
- GAS SHUTOFF

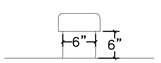
FOUNTAIN
OUTLET
3/4" FNPT



EVERPURE WATER FILTER
MODEL # EV9437-10



BEER LINE CHASE STUB UP
"NTS"



SODA LINE CHASE STUB UP
"NTS"

PLUMBING SPECIFICATION

ALL FOODSERVICE EQUIPMENT SHALL BE DELIVERED AND SET IN PLACE BY THE KITCHEN EQUIPMENT CONTRACTOR. ALL PLUMBING ROUGH-INS AND FINAL CONNECTIONS FOR THE FOODSERVICE EQUIPMENT SHALL BE BY THE PLUMBING CONTRACTOR.

REFER TO FOODSERVICE SCHEDULE
FOR PLUMBING REQUIREMENTS & DATA
(SHEETS FS-1)

EQUIPMENT LIST FOR
REFERENCE ONLY -
NOT FOR CONSTRUCTION

FOOD SERVICE KITCHEN EQUIPMENT PLAN

MUGSHOT'S

RIDGELAND, MS.

Hotel & Restaurant Supply
Suppliers/Designers to the Food Service Industry
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DRAWN BY:	T.WILKES
DATE	07/29/14
SCALE	1/4" = 1'-0"
JOB#	
FILE	

FS-3